

— PRIVATE DINING MENUS —

For groups of 15 guests and over

You may order on the day from this menu.

Menus available from 7th January 2026 until 12th March 2026
we can accommodate any type of dietary requirements and food allergies.

Complimentary christmas crackers available upon request.



Truffle arancini

Fried Arborio rice balls
with truffle cheese

€8.95

Spiced green olives

Nocellara del Belice olives
with garlic, chilli and basil

€5.25

MENU A

€60

Salt-crusted sourdough bread

With salted butter

STARTERS

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Irish stout and onion soup

Irish soda bread crouton with gratinated Hegarty's Cheddar

Twice baked soufflé

Gratinated Hegarty's Cheddar and mozzarella in a cream sauce

MAINS

The Ivy shepherd's pie

Slow-braised Blackface lamb and beef, Hegarty's Cheddar and potato mash,
red wine sauce. Served with garden peas and shoots

Keralan sweet potato curry

Choy sum, broccoli and coconut with steamed jasmine rice

Blackened cod fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, tenderstem broccoli,
sesame seeds, yuzu and herb sauce

DESSERTS

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Tiramisu

Coffee and marsala soaked savoiardi biscuit with mascarpone and cocoa powder

Selection of infused teas and filter coffee



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€5.25

MENU B

€75

Salt-crusted sourdough bread

With salted butter

STARTERS

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

OR

Tempura prawns

Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, kimchi sauce, lime and coriander

OR

Burrata with truffle honey

Fried artichokes, pear, truffle and nasturtium

MAINS

Blackened cod fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, tenderstem broccoli,
sesame seeds, yuzu and herb sauce

OR

John Stone Sirloin Steak 8oz/227g

Flavourful, mature, grass-fed, served with champ mashed potatoes,
sprouting broccoli and watercress, peppercorn or béarnaise sauce

OR

Chargrilled Irish Halloumi

Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh

DESSERTS

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

OR

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

OR

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of infused teas and filter coffee

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We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event. We can accommodate any type of dietary requirements and food allergies.

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with truffle cheese

€8.95

Spiced green olives

Nocellara del Belice olives
with garlic, chilli and basil

€5.25

MENU C

€90

Salt-crusted sourdough bread

With salted butter

STARTERS

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes, herb crouton, and Marie Rose sauce

Tamarind beetroot, endive salad and candied pecan

Red chicory, plant-based cream, kohlrabi, cranberries with an apple cider dressing

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

John Stone fillet steak 8oz/227g

Sat on creamed spinach finished with a luxurious truffle and Calvados cream sauce,
served alongside golden, triple-cooked thick-cut chips

Grilled sea bass

Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

Chargrilled Irish Halloumi

Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh

Sprouting broccoli, lemon oil and sea salt for the table

CHEESE COURSE FOR THE TABLE

Selection of Irish cheeses

Gubbeen Farmhouse cheese, Mature Cashel Blue, Killeen Goats cheese, Camembert cheese,
Comte Fort Saint Antoine with Sheridans chutney and seeded crackers

DESSERTS

Tiramisu

Coffee and marsala soaked savoiardi biscuit with mascarpone and cocoa powder

Pistachio and White Chocolate Cheesecake

Mango sorbet, raspberry and edible flower

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Selection of infused teas and filter coffee